

Application No.: 10/542,180

List of Claims

Claims 1 - 14 Cancelled

15. (New) A method of baking a rye product free of leavening acidulants, comprising:

preparing a dough of ground grain products at least 50% by weight of which is a ground rye flour;

adding external yeast to the dough;

curing the dough prior to baking for activating enzymes inherent in the flour for one of three hours at 37° C, more than 12 hours at 20° C and up to 36 hours at 6 to 8° C;

adding to the dough at least .5% by weight of shortening relative to the ground grain products; and

bringing the pH value of the dough to at least 4.7.

16. (New) The method of claim 1, wherein the shortening is oil and is added in an amount of from about 2 to about 3 by weight.

17. (New) The method of claim 1, further comprising the step of preparing a starter dough.

18. (New) The method of claim 1, wherein the pH value of the baked product is 6.

19. (New) The method of claim 1, wherein rye flour is used having a degree of fineness of from 75% to 80% by weight.

20. (New) The method of claim 1, further comprising the step of adding to the dough hemicellulases from about .005 to about .015% by based on the ground rye product for improved dough curing.

21. (New) The method of claim 1 wherein the rye product is ciabatta, comprising the steps of:

making a starter dough by mixing in a spiral kneader 4.5 kg of rye flour T 815 (50% by weight of the rye flour proportion), 22.5 g yeast (.5% by weight of the amount of rye flour in the starter dough) and 3.6 kg of water;

after the starter dough has rested for 14 hour at room temperature, making and adding thereto a dough of a temperature of substantially 25° C by mixing in a spiral kneader comprising 4.5 kg rye flour, 1 kg high protein content wheat flour, 327.5 g baking yeast, 220 g salt, 400 g olive oil and 3.6 kg water;

after a rest time of 2 hours dividing the dough into pieces of desired size, storing the pieces for 10 to 15 minutes at a temperature of 32° C and relative humidity of 78% prior to baking for 20 to 22 minutes at 250° to 260° C and normal addition of water vapor.

22. (New) The method of claim 1, wherein the rye product is boxed bread, comprising the steps of:

making a starter dough by mixing in a spiral kneader 4.5 kg of rye flour T 815 (50% by weight of the rye flour proportion), 22.5 g yeast (.5% by weight of the amount of rye flour in the starter dough) and 3.6 kg of water;

after leaving the starter dough at rest for 20 hours, adding to 8.85 kg of the starter dough by mixing in a spiral kneader 4.5 kg rye flour, 1 kg high protein content wheat flour, 77.5 g yeast, 300 g olive oil, 220 g salt, 3.58 kg water and .001 g of hemicellulase of a minimum activity of 555 UxylHg-1; and

dividing the resultant dough into pieces of desired size, leaving them for 100 to 120 minutes at a temperature of 32° C and 78% relative humidity before

baking for 70 minutes at a constant temperature of 23° C with substantial addition of water vapor.

23. (New) The method of claim 1, wherein the rye product is rye bread sticks, comprising the steps of:

making a dough from 9 kg of rye flour T 815 or T 997, 1 kg wheat flour T 550, 400 g olive oil, 250 g yeast, 220 g salt and 7 kg water by kneading for 6 minutes in a spiral kneader; and

after a rest time of 20 to 24 hours at a temperature of 6° C forming elongated and round pieces of dough, leaving the pieces of dough for one hour at a temperature of 32° C and 78% relative humidity before baking them for 35 to 40 minutes at a temperature of 240° C and substantial water vapor addition.

24. (New) The method of claim 23, further comprising the step of:

instead of adding yeast to the dough, making a starter dough comprising 20% of the quantity of rye flour and water at a ratio of 1:1 and leaving it for 20 hours at 30° C.

25. (New) The method of claim 1, wherein the rye product is rye toast bread, comprising the steps of:

making a starter dough by mixing in a spiral kneader 4 kg rye flour T 815 (50 by weight of the rye flour proportion), 20 g yeast (.5% by weight of the rye flour) and 3.5 kg water;

after a rest period of the starter dough for 15 hours at room temperature, making, by mixing in a spiral kneader, and adding to the starter dough a dough at 26° C from 4 kg rye flour, 2 kg high protein content wheat flour, 400 g olive oil, 180 g yeast, 200 g milk powder, 200 g sugar, 200 g salt, 100 g of baking agent containing pentosanase and 3.5 kg water and storing it at room temperature for 19 minutes; and

forming and flattening substantially round pieces of dough and baking them for 35 to 40 minutes at 220° C after a rest period of 60 minutes at 32° C and 78% relative humidity.

26. (New) The method of claim 1, wherein the rye product is rye stollen, comprising the steps of:

making a starter dough from 5 kg rye flour T 815, 25 g yeast and 4 kg water and leaving it at rest at room temperature for 15 to 20 hours;

separately making, and leaving at room temperature for 16 hours, a fruit compound from 1.5 kg chopped almonds, 8.3 kg sultanas, 1.4 kg citron, 300 g candied orange peel, 150 g bitter almond flavoring, 150 g lemon peel paste and 400 g brandy;

making a stollen dough from 18 kg of starter dough to which is added 5 kg rye flour T 815, 4.6 kg butter, 1.5 kg sugar, 250 g whole milk powder, 1.2 kg yeast and the fruit compound;

leaving the stollen dough at rest at room temperature for 20 minutes;

separating the dough into pieces of desired size and leaving them at rest at room temperature for 20 minutes;

placing the pieces in to stollen forms; and

baking the pieces at an initial temperature of 200° C gradually reduced to 180° C.

27. (New) The method of claim 1, wherein the rye product is a rye brioche, comprising the steps of:

making a starter dough by mixing in a spiral kneader 4.5 kg rye flour T 815 (50 by weight of the rye flour proportion), 22.5 g yeast (.5% by weight of the rye flour proportion in the starter dough) and 3.6 kg water;

leaving the starter dough at rest for up to 20 hours;

adding to the starter dough, by mixing in a spiral kneader for 5 minutes,

4.25 kg rye flour, 1.5 kg high protein content wheat flour, 280 g yeast, 400 g olive oil, 200 g milk powder, 200 g sugar, 180 g salt and 3.35 kg water and, optionally, spices and/or dried fruit;

leaving the dough at a temperature of 26° C at rest for 2 hours;

separating and forming the dough into rounded pieces of 600 g or 880 g, leaving the pieces at rest for 10 to 15 minutes at 32° C and 78 relative humidity before baking them for 20 to 30 minutes at initially 250° C reducing to 220° C at a normal addition of water vapor.